



# MINI CHOCOLATE CUPCAKES WITH CHANTILLY CREAM AND MACERATED STRAWBERRIES

**Season:** Spring  
**From the garden:** Strawberries, eggs  
**Type:** Dessert  
**Difficulty:** Easy  
**Country of origin:**  
**Serves:** 30+ mini cupcakes  
**Source:** Andrea Habacht, GTT kitchen specialist, Oropi school

## Equipment

- \*chopping board and knife
- \*mixing bowls and spoons
- \*measuring cup and spoons
- \*hand mixer
- \*mini muffin trays
- \*spatula

## Ingredients

- \* $\frac{1}{3}$  cup cocoa powder
- \*200 ml hot water
- \* $\frac{3}{4}$  cup sugar
- \*2 eggs
- \*1  $\frac{1}{2}$  cup self raising flour
- \*120g butter or margarine
- \* $\frac{1}{2}$  tsp baking soda
- \*oil spray
- \*\*\*\*\*
- \*big punnet strawberries
- \*1 tbsp icing sugar
- \*\*\*\*\*
- \*300 ml cream

**\*2 tsp vanilla essence**

**\*1 tbsp icing sugar**

## **Method**

- 1. preheat oven to 180 degrees**
- 2. soften the butter in the microwave for a few seconds**
- 3. using a whisk, cream the butter and the sugar**
- 4. using very hot water, measure 200 ml and mix the water with the cocoa powder into a smooth paste**
- 5. add the eggs, one by one, into the butter/sugar mixture and whisk to combine**
- 6. add the cocoa mixture and mix**
- 7. add the flour and baking soda and use a spoon or spatula to mix it in**
- 8. spray the mini muffin tins with oil spray**
- 9. spoon the cake mixture into the tins, make sure to fill them all with the same amount, just up to the top**
- 10. bake for around 10-12 minutes**
- 11. for the macerated strawberries give the fruit a quick wash, and cut the green bit off**
- 12. cut the strawberries into smaller pieces and sprinkle with the icing sugar, mix**
- 13. let them sit for at least 30 min. before serving**
- 14. for the chantilly cream, add the cream into a clean bowl**
- 15. add in the icing sugar and vanilla essence**
- 16. using a hand mixer, whip the cream into soft peaks. Don't over whip**
- 17. serve the cooled cupcakes with a dollop of cream and a tbsp of strawberries**

**Skills: measuring, *mixing, whisking, slicing***

**Note: Macerating by adding some sugar to the strawberries and waiting for 30 minutes, softens the fruit and draws out the juices**